

SUNDOWNER

5:30pm - 7:30pm

From Monday to Saturday

Except Sunday & Public Holidays

COCKTAILS

Taikoo Gin & Tonic **\$98**
N.I.P Rare Dry Gin, Fever Tree Tonic, Grapefruit & Rosemary

Blossom Mist **\$108**
CATNIP Phoenix Orchid Tea Gin, Jasmine Green Tea Honey & Bergamot Puree.

Jade Breeze **\$108**
N.I.P Rare Dry Gin, Kumquat Basil Cordial, Orange Blossom Water & Soda Water

WINE **\$90**

WHITE

Xarel.lo, Loxarel Fermented En Amphoras Penedes, Spain 2020

Gruner Veltliner, Gobelsburg, Kamptal DAC 2022

RED

Shiraz, Rumours , Warburn Estate, South Eastern Australia, 2022

ROSÉ

Grenache Cinsault Blend,
Château Minuty 'M' Cotes de Provence,
France, 2020

**EAST BAO BEER DRAFT
BUY 1 GET 1 FREE @ \$80**

WHISKY OF THE MONTH

Chivas 18 Yrs **\$160**
Glenfarclas 17 Yrs **\$160**

subject to 10% service charge

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THE SS JOURNAL

The vast cosmos has been keeping scientists and space voyagers starry-eyed for centuries. It is a place of unimaginable abundance: the more we learn about it the more mysterious and indescribably humbling it becomes. Journey into the depths of the Solar System and enjoy this cocktail collection – our impression on the striking beauty of its orbiting planets.

Mercury **\$155**

Rich, Velvety, Floral

Ron Zacapa 23 Yrs Rum, Malibu, Darjeeling Tea, Orange Bitters

Earth **\$135**

Creamy, Dreamy, Delightful

Tanqueray Malacca Gin, Pistachio Paste, Matcha, Sencha, Caramelised Condensed Milk, Watagashi

Mars **\$145**

Zesty, Nutty, Refreshing

Two Moons Calamansi Gin, Avocado Pit Orgeat, Fernet Branca, Frangelico, Super-Juice Foam

Jupiter **\$145**

Robust, Smoky, Herbaceous

Montelobos Espadin Mezcal, Opihr Gin, Clarified Saffron Tomato Water, Bonito Sauce, Cucumber Syrup, Zesty Tabasco

Saturn **\$155**

Elegant, Silky, Bold

Hennessy VSOP, Homemade Sweet Vermouth, Bitters

Uranus **\$145**

Clear, Bright, Reawakening

Coconut Oil Fat-Washed Don Julio Blanco Tequila, Sudachi Liqueur, Mango Peel Cordial, Sparkling Coconut Water

Neptune **\$145**

Breezy, Toasty, Mellow

Tanqueray Ten Gin, Ginger & Pear Liqueur, Clarified Chrysanthemum Tea, White Wine Foam

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

Iron Balls Gin x Franklin & Elderflower & Cucumber Tonic \$170
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

Hendricks Gin x Franklin & Sons Elderflower & Cucumber Tonic \$160
Cucumber, Rose, Lime Wheel

Generous Organic Gin x Franklin & Sons Pink Grapefruit & Bergamot Tonic \$180
Coriander, Lime Leaf, Edible Flower

Kikka Gin x Fever Tree Refreshingly Light Indian Tonic \$190
Orange Peel, Juniper Berries, Edible Flower

Two Moons Signature Dry Gin x Fever Tree Aromatic Tonic \$180
Grapefruit, Pink Peppercorns, Lemon

Song Cai Floral Gin x Fever Tree Refreshingly Light Indian Tonic \$180
Lemongrass, Thai Basil, Edible Flower

Monkey 47 Gin x Fever Tree Refreshingly Light Indian Tonic \$190
Pomelo, Lavender, Jasmine, Juniper Berries

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BEER & MOCKTAIL

Night-outs and celebrations shouldn't be limited to those who imbibe!

Blush Tea	\$95
Rose & Jasmine Tea Cordial, Honey, Soda & Dried Orange Peel	
Golden Hour	\$95
Lemongrass & Lime Cordial, Pineapple, Ginger & Green Tea Kombucha	
Liquid Indulgence	\$95
Yuzu, Strawberry, Calpis & Soda	
Mango Tango	\$95
Mango, Passion Fruit, Yoghurt, Coconut Cream & Honey	

DRAFT BEERS

Asahi	\$90
Heroes Pilsner	\$90
Moonzen Monkami Rice Lager	\$110
Bao Beer	\$110

BOTTLE BEERS

Corona	\$70
Bao Beer	\$90

CAN BEERS

Heroes Pilsner	\$90
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BUBBLES GLASS & BOTTLE

BUBBLES

	<u>Glass / Bottle</u>
Champagne, Charles Heidsieck, Brut Réserve, NV	\$175/800
Prosecco, Fantinel, Extra Dry, Italy, NV	\$100/450
Xarel . lo, Macabeu & Parellada Blend, Loxarel Amaltea Brut Nature Reserva, Penedès, Spain, 2020	\$115/560
Champagne, Veuve Clicquot, France, NV	\$180/\$800

WHITE

Sauvignon Blanc, Domaine Laporte Le Bouquet, Loire, France, 2022	\$95/460
Sauvignon Blanc, Overstone, Marlborough, New Zealand, 2022	\$100/480
Xarel.lo, Loxarel Fermented En Amphoras Penedes, Spain, 2020	\$110/540
Petit Chablis, Courtault & Michelet, Burgund, France, 2022	\$140/680

RED

Corvina Veronese, Rondinella Blend, Corte Giara, Veneto, Italy, 2022	\$110/530
Cabernet Franc Domaine des Roches Neuves, Thierry Germain, Saumur Champigny Les Roches, Loire, France, 2021	\$120/580
Pinot Noir, Domaine Des Grandes Esperances La, Naine Rouge, Loire, France, 2020	\$120/580
Château Bernadotte, Bordeaux, France, 2011	\$200/980
Cabernet Sauvignon, Merlot Blend, Amaltea Negre, Loxarel, Penedès, Spain, 2021	\$130/640

ROSÉ

Grenache Cinsault Blend, Amour Château d'Astros, Côtes de Provence, France, 2022	\$120/580
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MOSCATO

Mongioia, Moscato d'asti DOCG, Italy, 2023	\$120/580
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SUGAR CLASSICS

Classic cocktails are classics for a reason, and we honour and reinvent some of the finest ones by adding our own spin! You'll easily come back to any of these, we can assure you that.

Petal Fizz	\$145
Elderflower Liqueur, Prosecco, Yuzu, Honey	
Pisco Sour	\$135
ABA Pisco, Simple Syrup, Lemon, Egg White	
Ramos's Off	\$145
Two Moons Signature Dry Gin, Prosecco, Orange Blossom Water, Egg White, Lemon	
Eastside	\$145
Hendrick's Gin, Cucumber, Mint, Lemon, Simple Syrup	
French Martini	\$135
Grey Goose Vodka, Raspberry, Pineapple	
Spiced Dark n Stormy	\$135
Bacardi Oakheart Spiced Rum, Homemade Ginger Beer, Lime	
Tommy's Margarita	\$155
Rooster Rojo Reposado Tequila, Agave Syrup, Lime	
Kamikaze	\$145
Grey Goose Vodka, Cointreau, Lime	

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Devilwood Hive **\$135**

Tanqueray Ten Gin, Osmanthus, Honey, Lemon

Misotini **\$145**

Ketel One Vodka, Mr Black Coffee Liqueur, Miso, Espresso

Gent's Delight **\$155**

Ron Zacapa 23 Years Rum, Plum Juice Concentrate, Orange Bitters

CoHee **\$145**

Rebel Yell Bourbon Whiskey, Bullet Rye Whiskey, Single Origin Coffee infused Campari, La Copa Rojo Vermouth

Doctor's Note **\$145**

Glenfiddish 12 yrs Single Malt Whisky, Ardbeg Wee Beastie Whisky, Ginger Honey, Lemon

subject to 10% service charge

WINE BY BOTTLE

BUBBLES BY BOTTLE

Champagne, Charles Heidsieck, Brut Réserve NV	\$800
Prosecco, Fantinel, Extra Dry, Italy, NV	\$450
Champagne, Veuve Clicquot, France, NV	\$800
Champagne, Ruinart, Blanc de Blancs, France, NV	\$1,400
Champagne, Dom Pérignon, Brut, France, 2013	\$2,500

WHITE

CITRUS, TROPICAL FRUIT & REFRESHING

Sauvignon Blanc, Wine Gang, Australia, 2022	\$500
Chardonnay, Saracco Prasué, Peidmont, Italy, 2022	\$690
Sauvignon Blanc, Domaine Laporte Sancerre Blanc Le Rochoy, Loire, France, 2022	\$780

TREE FRUIT, FLOPICAL & MINERAL

Albariño, The Marimorena Rias Baixas, Casa Rojo, Galicia, Spain, 2021	\$760
Muscat, Xarel-lo Blend, Loxarel Cora, Penedès, Spain, 2022	\$630

BUTTERY, BISCUITY, HONEY & OAKY

Pouilly – Fussiè, domaine Paquet Mâconnais, Burgundy, France, 2021	\$780
Chardonnay, Cambria Estate Katherine's Vineyard, Santa Maria Valley, USA, 2020	\$850
Viognier, Pierre Gaillard Condrieu, Northern Rhône, France, 2022	\$1050
Chablis 1er Cru, Domaine Nathalie & Gilles Fevre, Burgundy, France, 2021	\$1180

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WINE BY BOTTLE

RED

RED FRUIT, FLORAL & LIGHT

Pinot Noir, Cambria Estate Julia's Vineyard, \$1190
Santa Maria Valley, USA, 2021

Domaine des Senechaux Châteauneuf-du-Pape \$1380
Châteauneuf-du-Pape 2019

DARK FRUIT, SPICES & STRUCTURED

Tempranillo, Crianza, Beronia, Rioja, Spain, 2020 \$580

Malbec, Domaine des Grandes Espérances Supernova, \$725
Loire, France, 2018

Allegrini Amarone della Valpolicella Classico, \$2680
Veneto, Italy, 2017

CHOCOLATE, OAK, LEATHER & COMPLEX

Cabernet Sauvignon, Leconfield, Coonawarra, \$780
South Australia, 2018

Boardeaux Blend, Chavalier de Lascombes, \$1200
Margaux, Boardeaux, France, 2014

Cabernet Sauvignon, Jean Leon "Vinya La Scala" \$1180
Gran Reserva, Penedès, Spain, 2013

Cabernet Sauvignon, Silverado Vineyards, \$1250
Napa Valley, California, USA, 2018

ELEGANT & PREMIUM

Domaine Michel-Noëllat Chambolle-Musigny, \$2680
Burgundy, France, 2019

Cabernet Sauvignon, Tenuta San Guido, Bolgheri \$6890
Sassicaia, Toscana, Italy, 2018

SPIRIT

VODKA

Belvedere	\$120
Grey Goose	\$130

GIN

Tanqueray No.10	\$150
Etsu Ocean Gin	\$190
Komasa Hojicha	\$200
Komasa Komikan Gin	\$200
Two Moons Calamansi Gin	\$190

RUM

Bacardi 8 yrs	\$160
Havana 7 yrs	\$180
Ron Zacapa	\$180

TEQUILA BLANCO

Don Julio	\$160
Casamigos	\$170
Codigo 1530 Rosa Blanco	\$180

TEQUILA REPOSADO

Codigo 1530	\$190
Don Julio	\$240
Clase Azul	\$450

Tequila AÑEJO

Don Julio	\$270
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COGNAC XO & ARMAGNAC

Hennessy	\$340
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subject to 10% service charge

SPIRIT

BLENDING SCOTCH WHISKY

Chivas Regal 12yrs	\$140
Johnnie Walker Black Label Sherry Cask	\$130

SINGLE MALT SCOTCH

Glenfiddich 12yrs	\$140
Balvenie 12yrs	\$170
Glenmorangie The Original	\$165
Glenlivet 12yrs	\$170
Talisker 10yrs	\$190

PREMIUM SINGLE MALT

Macallan 12yrs	\$190
Glenkinchie 12yrs	\$180
Ardbeg 10yrs	\$210
Ardbeg Wee Beastie	\$250
Highland Park 15yrs	\$270

WELL-AGED SINGLE MALT

Lagavulin 16yrs	\$350
Glenfarclas 17yrs	\$350
Glenmorangie 18yrs	\$330
Highland Park 18yrs	\$350

BOURBON & OTHERS WHISKIES

Jameson	\$100
Maker's Mark	\$120
Bulleit Rye	\$130
Woodford Reserve	\$140
Michter's US*1 Bourbon	\$160

JAPANESE WHISKY

Mars Maltage Cosmo Blended	\$150
Kanosuke Hioki Pot Still	\$190

SNACKS

Grilled Skewers (3 per portion)	
- Chosun Chicken Thigh 烤雞串	\$138
Sweet Soy Glaze and Toasted Black Sesame	
- Maitake Mushroom 烤舞茸菇 (v)	\$138
Honey Glaze and Seaweed Powder	
- Hokkaido Scallop 烤北海道帶子	\$198
Sea Urchin and Lime Butter	
Octopus Takoyaki Balls	\$138
Okonomiyaki Sauce, Kewpie, Katsuobushi Flakes	
章魚燒、沙律醬、木魚花	
Marinated Cucumber Salad (vg)	\$88
Mirin, Miso and Wakame Dressing, Toasted Sesame Seeds	
海藻、青瓜沙律	
Spicy Tuna	\$138
Crispy Rice Cakes, Spiced Tuna Tartare, Sansho Pepper	
香辣吞那魚他他、脆米餅、山椒粉	
Maitake Mushroom, Red Pepper & Kale Tempura	\$128
Radish Tentsuyu	
舞茸菇、甜椒、羽衣甘藍、天婦羅	
Kinboshi Pork Belly Buns	\$138
Honey BBQ Sauce, Pickled Cucumber	
豬腩肉刈包、燒烤醬、醃青瓜	
Pumpkin Korokke (v)	\$128
Breadcrumbs, Kabocha Pumpkin Cake, Umeboshi Ketchup	
南瓜可樂餅、梅子茄汁	
Fries (v)	\$88
Umeboshi Ketchup, Kewpie Mayo	
脆薯條、梅子茄汁、沙律醬	
Loaded Tokyo Fries	\$138
Kewpie, Furikake, Katsuobushi Flakes and Tonkatsu Sauce	
東京炸薯條、沙律醬、木魚花、日式豬扒醬	
Crispy Togarashi Squid	\$138
Nori Flakes and Yuzu Mayonnaise	
酥炸鮮魷、紫菜碎、柚子沙律醬	
Hamachi Donburi	\$148
Sushi Rice, Diced Hamachi Fillet, Spring Onions, Pickled Ginger, Ponzu and Ikura	
油甘魚丼飯、青蔥、柚子醋、三文魚籽	
Toasted Rice Ice Cream (v)	\$88
Puffed Rice, Miso and Suntory Whiskey Caramel	
脆米雪糕、味噌威士忌焦糖汁	
Matcha Panna Cotta	\$118
Sake Soaked Grapes and Yuzu	
抹茶奶凍、柚子清酒提子	

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